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(54) Title: CONCENTRATED TOMATO PRODUCTS

(57) Abstract: A tomato composition obtained from tomato juice having the following composition in percentage by weight: dry residue >20% up to 99%, water < 80% down to 1%; 100% being the sum of the two components, wherein the amount of water insoluble solids in the dry residue ranges in percentage by weight from 18% to 70%.



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